CDA

vk700 Compact Steam Oven with Grill

Manual for Installation, Use and Maintenance

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Important

This appliance must only be used for the purpose for which it is intended, i.e. domestic cooking, defrosting and reheating foods. Any other use could be dangerous and may lead to premature failure of the appliance.

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

User information:

- Ovens become hot during and immediately after use. Ensure you do not touch the heating elements located inside the appliance.
- The oven door can become very hot during operation.
- After use, please ensure that the appliance is switched off.
- Keep children away from the appliance when in use, and immediately after use.
- Keep the oven door closed when in use.

Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	

CE Declarations of Conformity:
This oven has been designed, constructed and marketed in compliance with safety requirements of EEC Directive 2006/95/EEC (Low voltage) and requirements of EMC Directive 2004/108/EEC.

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) and Electromagnetic interference compatibility (EMC). Parts intended to come into contact with food conform to EEC/89/109.4

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services. Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources.

As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

Important

- Read the user instructions carefully before using the oven for the first time.
- Follow the instructions for first use of the oven.
- Clean the oven regularly.
- Remove spills as soon as they occur.
- Always use oven gloves when removing shelves and trays from the oven.
- Do not allow children near the oven when in use.
- Do not allow fat or oils to build up on the oven shelves, grill pan or oven base.
- Do not place any cooking utensils or plates directly on the oven base.
- Always grill with the oven door closed.
- Do not grill food containing fat without using the grill pan grid.
- Do not cover the grill pan grid or the oven walls with aluminium foil.
- Do not perform maintenance or cleaning of the oven without first switching off the electricity supply. If the oven has recently been used, allow it to cool.
- Do not use abrasive cleaners or powders that will scratch the surface of the appliance.
- Do ensure that the door is completely closed during cooking to ensure the seal works properly.
- Do not attempt to repair the internal workings of your oven.
- Steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.

- When opening the appliance, take great care that hot water which may have collected in the drip tray does not overflow, as this may cause injury.
- Do not come into contact with hot steam and do not touch the hot oven sides.

Fitting Out The Appliance

Metal shelf

The metal shelf can be used for toasting, browning and grilling. It is also used for steam cooking.

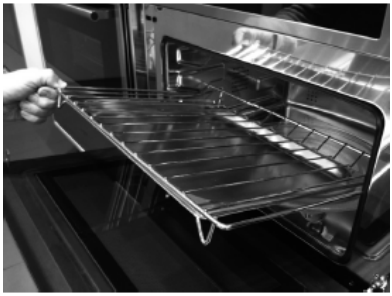


Fig. 1

To install the flat shelf, insert it at a 45-degree angle and then position it horizontally and push it all the way in, to the end of the grill track.

To remove the flat shelf, pull it toward you until it stops and then lift, by pulling upwards, until it comes completely out (Fig. 1).

Drip tray

The drip tray can be slid into its location underneath the shelf to collect the juices from grilling or the condensate from steam cooking (Fig. 2).

Fig. 2

To remove it, lift slightly and slide it toward you.

To reinsert it, slide it back until it is correctly seated.

Perforated tray

The perforated tray is used for steam cooking and is positioned, with its support frame, on the flat grill (Fig. 3).

The drip tray is used with this to catch drips from the food during steam cooking.

Fig. 3

The Control Panel

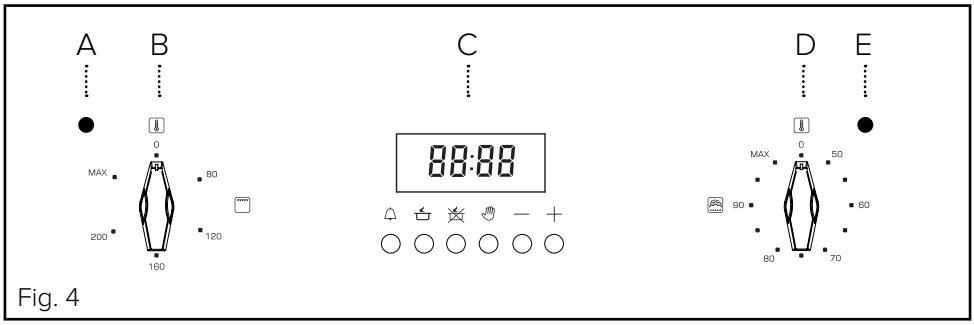


Fig. 4

A: Grill warning light

B: Grill knob

C: Electronic timer

D: Steam oven knob

E: Steam oven warning light

The Timer

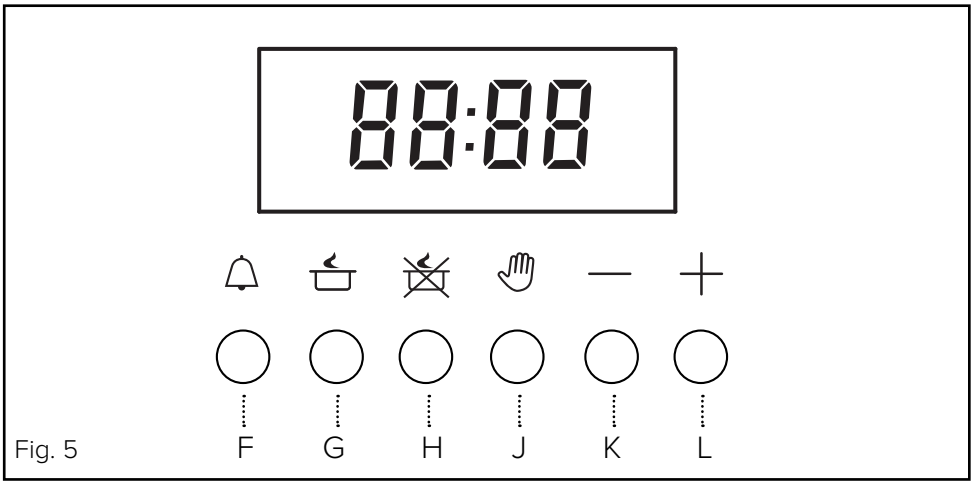


Fig. 5

F: Timer button

G: Duration button

H: End button

J: Manual button

K: - button

L: + button

Before First Use

Cleaning

Before using the oven for the first time we recommend that you clean it with soapy water, rinse carefully and then heat on the grill setting at maximum temperature for 30 minutes, with no accessories in the oven.

A slightly unpleasant smell may be produced, caused by grease remaining on the oven elements from the production process.

On first electrical connection

On first connection to the electricity supply the oven may give a continuous beep. In this case, this may be cancelled by turning the “Steam oven” knob to any position then back to the off position.

Setting the clock

Press the “Duration” button and the “End” button at the same time, then use the “+” and “-” buttons to adjust the display to show the correct time. The dot will stop flashing and the time will set after a delay of approximately 5 seconds.

General Settings & Use

Grill

Note: The grill function can not be used at the same time as the steam oven function.

To turn the grill on

To turn the grill on, rotate the “Grill” knob (either way) to select the temperature setting required.

To turn the grill off

To turn the grill off, rotate the “Grill” knob (either way) to return it to the “0” position.

Steam oven

Note: The steam oven function can not be used at the same time as the grill function.

Note: If the grill function has recently been used allow the oven to cool back to room temperature before using the steam oven, in order to avoid compromising the steam cooking process.

Filling the water reservoir

Open the oven door, then withdraw the water reservoir from the right side of the aperture. Fill this with water up to the “MAX” mark.

Note: Do not over-fill the reservoir.

Replace the water reservoir into its location in the appliance.

Preparation for steam cooking

The metal shelf, perforated tray and drip tray should be fitted into the oven as described on pages 5 & 6.

To turn the steam oven on

To turn the oven on, rotate the “Steam oven” knob (either way) to select the cavity temperature as required.

Warning: Scalding risk - When opening the door stand well back and allow the steam within the oven to dissipate before reaching inside.

To turn the steam oven off

To turn the steam oven off, rotate the “Steam oven” knob (either way) to return it to the “0” position.

After use

Allow the oven to cool, then wipe the inside of the oven out to remove condensation and residues remaining from the cooking process.

Leave the door open or ajar to allow the final moisture to evaporate.

Remove and empty the water reservoir, dry it before replacing it in the appliance.

See pages 14 & 15 for advice on steam defrosting and cooking.

Timer and Minute Minder

Programming the steam oven or grill

Timer - Cooking time

This function sets the oven to switch off after a period of time you set, up to a maximum of 10:00 hours.

Use either the “Grill” knob or the “Steam oven” knob to set the cooking function you require.

Press the “Duration” button : The word “AUTO” lights up in the display and the separator dot flashes. While the display is still flashing, use the “+” and “-” buttons to set the cooking time: Once the separator dot stops flashing the cooking time is set.

At the end of the cooking time the oven will switch off and the beeper will sound. Press any timer button to cancel the beep.

Press the “Manual” button to return the oven to manual mode, the word “AUTO” in the display is extinguished.

Timer - End time

This function sets the oven to switch off at a specific time of day that you set, up to a maximum of 10:00 hours from the current time.

Use either the “Grill” knob or the “Steam oven” knob to set the cooking function you require.

Press the “End” button : The word “AUTO” lights up in the display and the separator dot flashes. While the display is still flashing, use the “+” and “-” buttons to set the cooking time: Once the separator dot stops flashing the end time is set.

When the end time is reached the oven will switch off and the beeper will sound. Press any timer button to cancel the beep.

Press the “Manual” button to return the oven to manual mode, the word “AUTO” in the display is extinguished.

Programming delayed cooking

This is achieved by programming an end time (when you want the food ready) and also programming a cooking time (as the recipe).

Cancelling the auto cooking

Auto cooking can be cancelled at any time after it has been set by pressing the “Manual” button to return the oven to manual mode, the word “AUTO” in the display is extinguished.

Minute minder

The minute minder is a timer that is independent of the function of the oven; it times and sounds a beep but does not affect any oven functions. This is useful for timing actions that are unrelated to this appliance, for example timing eggs on the hob.

Press the “Timer” button : The timer symbol “ ” flashes in the display and the separator dot flashes. While the display is still

flashing, use the “+” and “-” buttons to set the alarm time: Once the separator dot stops flashing the alarm time is set and the countdown starts.

During the countdown the display switches back to showing the time of day. If you want to see how much time is left before the beeper sounds, press the “Timer” button briefly and the time remaining will show on the display for approximately 5 seconds.

At the end of the set time the beeper will sound. Press either the “+” or “-” button to cancel the beep.

Steam Cooking Advice

Defrosting

Defrosting small portions will be faster than large portions

When partly defrosted, you can turn over the portions.

Protect pastries from water droplets with cling film, or their original packaging.

Vegetables	Patties (spinach. etc.)	place on dish	25 min
	In blocks	place on dish	40/45 min
Fish	Trout (whole)	place on dish	30 min
	Salmon steak	place on dish, turned over half way through	25 min
	Fillets (protected by a cling wrap)	place on dish	15/20 min depending on thickness
	Prawns	place on dish	10/12 min
Meats	Chicken thighs	place on dish, turned over half way through	40/45 min
	Poultry breast (protected by a film)		25 min
	Sausages	place on dish	25 min
	Chops (pork, veal, etc.)	place on dish, protected by a cling wrap, placed on the grill	25/30 min
	Liver cubes (for skewers)	to be separated half way through	55/60 min
Fruit	Mixed berries	placed on dish	15 min
	Stewed fruit (apple, etc.)	protected by a cling wrap	35/40 min
Pastries	Doughnuts	kept in packaging, placed on the grill	15 min
	Chocolate croissants	kept in packaging, placed on the grill	15 min

Cooking

Cooking times very on the size, nature and freshness of the food.

To check how well vegetables are cooked, test the thickest part of the vegetable. If it is soft, then it is cooked.

Arrange shellfish on a grill or glass dish, and add a few aromatic herbs

Arrange seafood on a bed of seaweed

Vegetables	Time	Preparation
Artichokes (small)	40 to 45 min.	placed upside down in the dish
Asparagus	35 to 40 min.	for the tips, reduce the cooking time
Broccoli	18 min.	in little flowerets
Carrots	20 to 22 min.	in fine slices
Celeriac	25 to 30 min.	in fine slices
Pumpkin	15 to 20 min.	in cubes
Mushrooms	15 min.	in fine strips
Cabbage	30 to 35 min. 22 min. 30 to 35 min.	Brussels sprouts Flowers in little bunches Green shredded
Courgettes	10 to 15 min.	in slices
Chinese artichokes	20 min.	
Spinach	20 min. 35 min.	(fresh) stir during cooking (frozen) stir during cooking
Chicory	30 min	core removed and cut in two lengthwise
Fennel	22 min.	cut in 2
Green beans	30 to 35 min.	
Turnips	30 to 35 min.	cubed
Fresh peas	20 to 25 min.	
Leeks	25 min.	cut in 2
Potatoes	25 min. 40 to 45 min.	sliced whole

- These times depend on the nature, size and freshness of the vegetables. Follow the instructions given in the “Preparation” column.
- The cooking time is the same regardless of the quantity to be cooked. For example: 1 or 4 artichokes, same cooking time.
- To check how well done the food is, test the thickest part of the vegetable.

Error Codes

Your machine is equipped with a diagnostic system which monitors progress and will gives visible signals if it detects unusual circumstances.

Error Message	Probable Error	The process to be done
The green light flashes twice every 5 seconds with the beeper sounding.	The door is not shut properly during steam cooking.	Shut the door.
The green light flashes three times every 5 seconds with the beeper sounding.	Water reservoir not correctly seated or Water reservoir empty or The “O” ring is missing from the reservoir exit tube.	Make sure the water reservoir is correectly seated and has adequate water in it. Ensure the “O” ring on the exit tube is present and has not perished. If the error persists, isolate the appliance and contact CDA Customer Care.
The green light flashes once every 5 seconds with the beeper sounding.	Boiler pump error.	Switch off the appliance and allow to cool before switching on again. If the error persists, isolate the appliance and contact CDA Customer Care.
The green light flashes once every 5 seconds and continous fast beeper sounding.	Probe or potentiometer fault.	Isolate the appliance and contact CDA Customer Care.
Both the green and red lights illuminated continuously and the beeper sounding 5 second blasts at 10 second intervals.	Both the “Grill” knob and “Steam oven” knob are turned on.	Turn one of the knobs to the “0” position.
The green light flashing rapidly and the beeper sounding continuously.	The appliance has experienced a power cut.	Turn off the cooking function that is in use then turn it on again.

Care and Maintenance

IMPORTANT:

Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance.

You should always allow the oven to cool fully after use before undertaking any cleaning or maintenance.

Changing the oven lamp

- Remove all shelves and the grill pan from the oven.
- Remove the four screws holding the steel frame to the light glass (Fig 6) and remove the glass.
- Carefully remove the old bulb and insert a new bulb, suitable for high temperatures (300ºC) having the following specifications: 230-240V, 50Hz, 25W, G9 fitting.
- Insert the new bulb taking care not to touch the glass with your hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves (Fig 7).
- Reattach the glass cover, taking care not to pinch the silicone gasket.
- Replace the screws removed earlier
- Replace the oven shelves and grill pan as necessary.

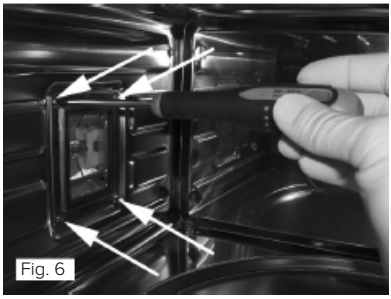


Fig. 6

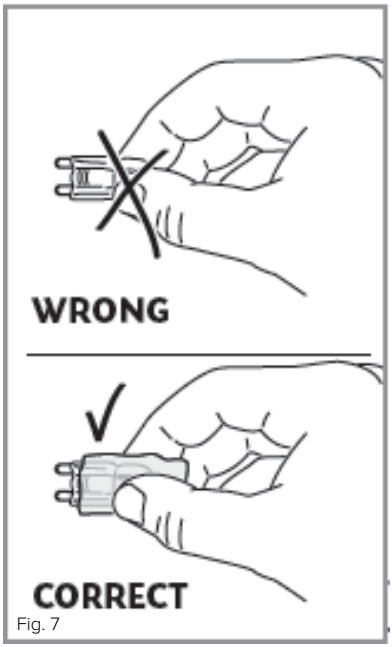


Fig. 7

Please note:
Bulb replacement is not covered by your guarantee.

Cleaning

You should only use non-abrasive cleaners. Any abrasive cleaners (including Cif) will scratch the surface and could erase the control panel markings. You should not use cleaning products with a chlorine or acidic base.

Any spillages should be cleaned off immediately, especially any alkaline or acidic substances (lemon juice, vinegar etc.)

Stainless steel
Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth. Proprietary stainless steel cleaners are available. We recommend the CDA E-Cloth available from the CDA Sales Team for cleaning stainless steel surfaces.

Inside the oven
It is recommended that the interior of the oven be cleaned after every use using suitable products, especially if any spillage has occurred. The shelves can be removed and washed by hand or in the dishwasher.

Grill

When used regularly, the grill element does not need cleaning as the intense heat will burn off any splashes. The interior ceiling may need regular cleaning, which should be done with warm water, detergent and a sponge. If the grill is not used regularly, it should be run for 10 minutes every month to burn off any splashes, in order to reduce the risk of fire.

PLEASE NOTE: Steam cleaners must not be used to clean this appliance.
Do not store flammable material in the oven.
Do not allow grease or food particles to build up around the door.

IMPORTANT:
When correctly installed, your product meets all safety requirements laid down for this type of product. However, special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges that could cause injury.

Installation

The appliance can be installed under a worktop or in a wall unit (open or closed) with the appropriate dimensions for recessed installation.

Centre the oven in the unit so as to ensure a minimum distance of 10mm between the appliance and the surrounding unit. The material of the unit supporting the appliance must be heat resistant (or covered with a heat resistant material). For greater stability, attach the oven to the unit with two screws through the holes provided on the side panels.

If the appliance is to be installed under a worktop, ensure the top rail has been removed to provide free airflow around the product.

Do not use your appliance immediately after moving it from a cold location, as condensation may cause a malfunction. Wait approximately 1-2 hours before use.

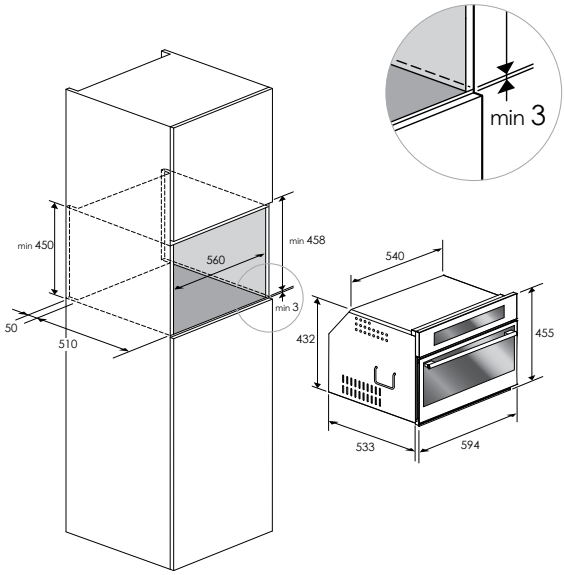
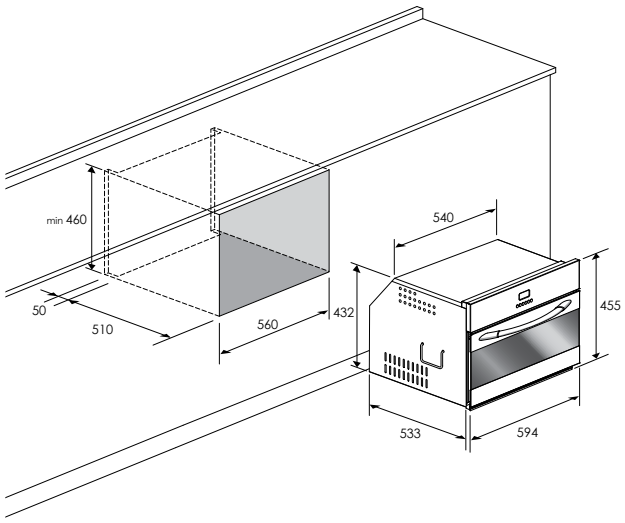

min 3
min 450
560
min 458
min 3
50
510
540
432
455
533
594

Fig. 8


min 460
50
510
560
432
540
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594

Fig. 9

Mains Electricity Connection

Warning! This appliance must be earthed

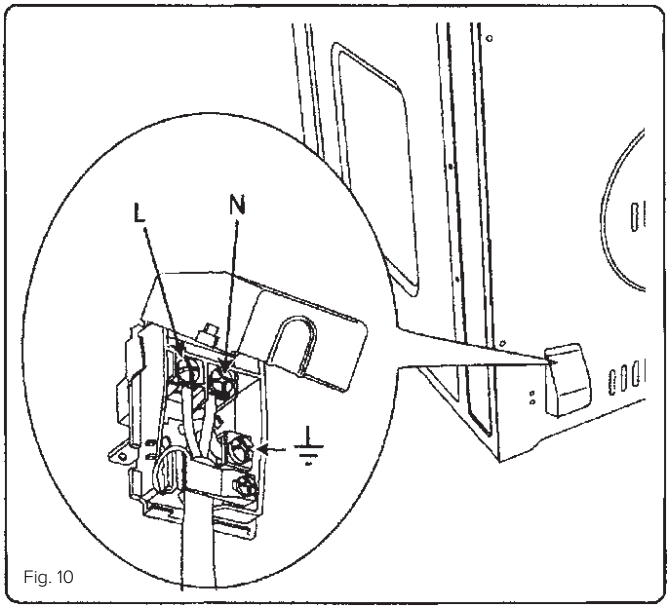


Fig. 10

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.

This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13A plug or 13A supply.

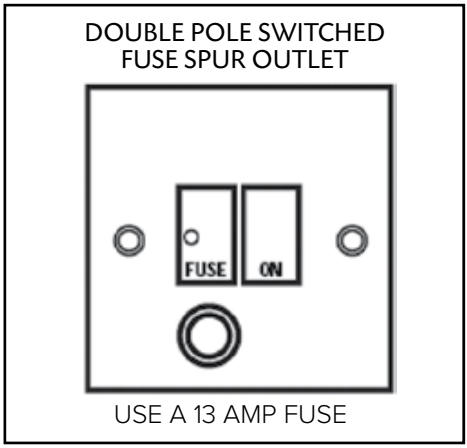
This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.

This appliance is supplied with a 3 core mains cable; the wires are in accordance with the following code:

Green and Yellow = Earth

Blue = Neutral

Brown = Live



Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 1.5mm^2, HO5V2V2-F).
- The current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet (13A).
- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual. The mains isolation switch must be accessible after installation.

Mains electrical voltage: **230 – 240Vac, 50Hz**

Total rated electrical consumption: **1.2 - 1.3 kW**

CDA

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